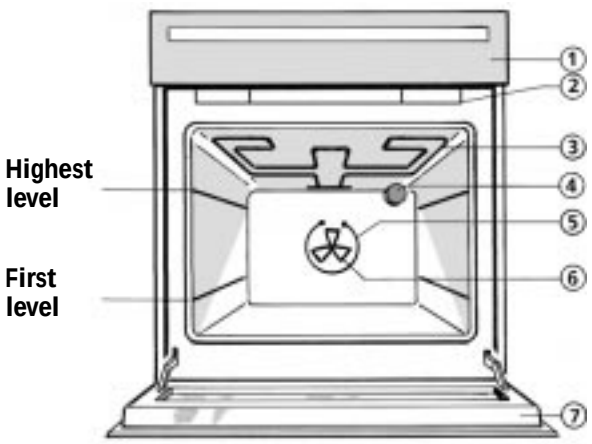
6AKP 124

AU

PRODUCT DESCRIPTION SHEET



1. Control panel
2. Cooling fan (not visible)
3. Grill element (can be lowered)
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Oven door*

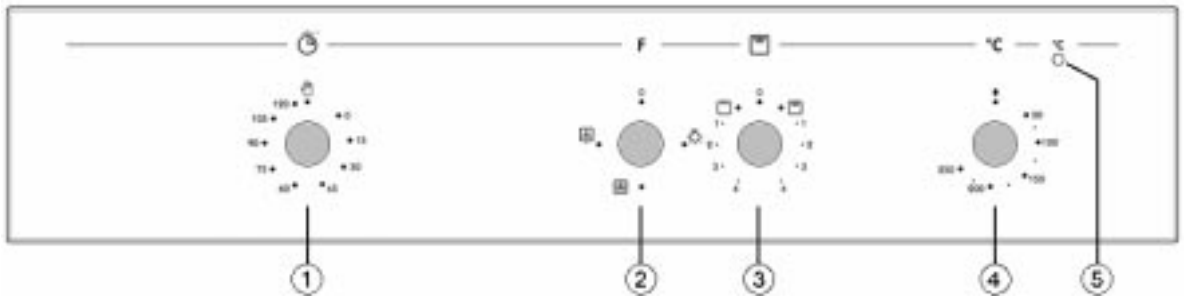
***Important:** An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. **4819 310 39186**.

ACCESSORIES

Wire Shelf:

Grill pan set:

CONTROL PANEL



1. Cooking time knob
2. Function selector knob
3. Power level knob
4. Thermostat knob
5. Thermostat indicator light (red)

Oven functions table	
Function	**Description of function**
0 OVEN OFF	-
LAMP	• To switch on the oven light.
ECONOMY GRILL	• To cook small pieces of meat (smoked bacon, steaks, sausages, etc.) and for making toast. • This function activates the left side of the upper grill element only. • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
DUAL GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. • This function activates the entire top grill element. • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the food during grilling.
DEFROST	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.
FAN	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.

SWITCHING ON THE OVEN

- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.

At the end of cooking time:

- Turn the knob to **"0"**.

To set the Grill or Dual Grill level, turn the power knob.

COOKING TIME PROGRAMMER

This programmer allows you to set a time of between 1 and 120 minutes.
To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. When the set cooking time has elapsed, the oven switches off and the programmer remains at "0". To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programmer knob is set to ✋. **Important:** When the programmer is set to "0" the oven will not switch on.
To switch on the oven, either set the programmer to ✋ or else set the required cooking time.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	70 - 80
Turkey (3-5 kg)		X	2	210	160 - 180
		X	2	200	170 - 180
Goose (2 kg)		X	2	210	100 - 130
		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		-	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		X	2	190	50 - 60
		-	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		X	2	190	50 - 60
		-	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		-	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
Apple strudel, crèpes		X	2	200	50 - 60
		X	1-3	190	50 - 60
Biscuits, sponge rings, shortbread		X	2	180	20 - 30
		X	1-3	180	30 - 40
Choux buns, sweet sponge rolls		X	2	180	35 - 45
		X	1-3	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	1-3	210	30 - 40
Pizza		X	2	225	15 - 20
		X	1-3	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	1-3	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time (min)
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50

Note: Cooking times and temperatures are approximate only.